

USDC SEAFOOD SENSORY TRAINING PROGRAM
FOR THE SEAFOOD INDUSTRY
WORKSHOP AGENDA - LONG BEACH, CA
September 27th & 28th, 2006

Wednesday, September 27th, 2006

- 8:00 Welcome, introductions and objective
- 8:30 **Snap shot** – participants independently evaluate blind-coded samples
- 9:30 **Introduction to sensory science**
What is sensory evaluation?
Objective vs. subjective information
Sensory attributes of seafood (flavor, odor, appearance, texture)
Techniques used in smelling and tasting
- 11:00 Full quality range demonstration - **Wild Chum Salmon**
In-depth evaluation of sensory characteristics of various quality levels including identification of premium quality and government cut-off level for decomposition with our certified product experts.
- 12:00 Lunch
- 1:00 **Terminology and references**
Descriptive analysis
Importance and uses of terminology (descriptors)
Terms used in seafood quality evaluation with definitions and references
- 2:00 Blind discussion set - **Wild Chum Salmon**
Independent assessment of blind-coded samples, then evaluation with product experts
- 3:15 Break
- 3:30 Blind-coded practice test session - **Wild Chum Salmon**
Class applies knowledge by evaluating blind-coded samples
- 4:30 **Questions / Discussion**
- 4:45 **End of Session**

Thursday, September 28th, 2006

- 8:00 Full quality range demonstration - **Tilapia**
- 9:00 Blind discussion set - **Tilapia**
- 10:30 Break
- 10:45 Blind-coded practice test session - **Tilapia**
- 12:00 Lunch
- 1:00 Full quality range demonstration - **Black Tiger Shrimp**
- 2:00 Blind discussion set - **Black Tiger Shrimp**
- 3:15 Break
- 3:30 Blind-coded practice test session - **Black Tiger Shrimp**
- 4:30 **Questions / discussion**
- 4:45 **Adjournment**